

Applicant: Alfonso Navarro  
Serial No.: 09/525,892  
Amendment Accompanying RCE in response to March 21, 2007 Office Action

### **IN THE CLAIMS**

This listing of claims will replace all prior versions and listings of claims in the present application:

- 1-3. (Cancelled).
4. (Currently Amended) A method of enhancing yeast fermentation of wort, the method comprising the steps of:
- (a) suspending yeast in a wort-free aqueous solution comprising liquid adjunct in an amount sufficient to give a specific gravity in the range of from about 2 to about 25 degrees Plato wherein the liquid adjunct comprises a cereal sugar;
  - (b) aerating the yeast suspension for a period of time with a gas comprising oxygen to allow oxygen uptake by the yeast required for sterol and unsaturated fatty acid synthesis;
  - (c) adding zinc to the yeast suspension of step (b);
  - [[ (c) ]](d) transferring the yeast suspension of step (b) to a suitable volume of nonaerated wort having a specific gravity comparable to the specific gravity of the solution of step (a); and
  - [[ (d) ]](e) allowing fermentation to occur under suitable fermentation conditions to produce beer.
- 5-15. (Cancelled).
16. (Previously Presented) The method of claim 4, wherein the gas is delivered above a maximum oxygen uptake rate of the yeast.

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17. (Currently Amended) A method for fermenting wort, the method comprising:
- (a) suspending yeast in a wort-free aqueous solution comprising liquid adjunct in an amount sufficient to give a specific gravity in the range of from about 2 to about 25 degrees Plato wherein the liquid adjunct comprises a cereal sugar;
  - (b) aerating the yeast suspension for a period of time with a gas comprising oxygen to allow oxygen uptake by the yeast required for sterol and unsaturated fatty acid synthesis;
  - (c) adding zinc to the yeast suspension of step (b);
  - [[ (c) ] (d) transferring the yeast suspension of step (b) to a suitable volume of non-aerated wort having a specific gravity comparable to the specific gravity of the solution of step (a);
  - [[ (d) ] (e) allowing fermentation of the wort to occur to produce beer; and
  - [[ (e) ] (f) monitoring the wort for an end of fermentation,
- wherein the end of fermentation is reached in a shorter time than a fermentation method wherein aerated wort is pitched with a non-aerated yeast slurry
18. (Cancelled)
19. (Previously Presented) The method of claim 17, wherein the yeast is brewer's yeast.
20. (Cancelled)
21. (Previously Presented) The method of claim 17 wherein the liquid adjunct comprises maltose.
22. (Previously Presented) The method of claim 17 wherein the liquid adjunct comprises dextrose, maltose and maltotriose.
23. (Previously Presented) The method of claim 4 wherein the liquid adjunct comprises maltose.
24. (Previously Presented) The method of claim 4 wherein the liquid adjunct comprises dextrose, maltose and maltotriose.